

AUDIENCE APPRECIATES NANCE, RIGG RECITAL SAYS LESLIE BRIGHAM

(Ed. Note: The following review was contributed to the Herald by Leslie Brigham, member of the Palos Verdes Community Arts Association.)

An appreciative audience enjoyed a splendid program at Malaga Cove school auditorium in Palos Verdes last Sunday afternoon when the Palos Verdes Community Arts Association presented Colette Nance, pianist, and George Rigg, baritone, in joint recital.

Colette Nance is an artist whose native intelligence and extensive training under some of the world's finest pedagogues have made her a mature performer who commands the respect and admiration of those who hear her play and of those who study under her.

Not only does she display a belle technique, authority and a good style, she also has a thoughtful approach to the music which adds beauty and meaning to that which she plays. Sunday's audience apparently recognized her abilities as testified by the generous applause.

It was gratifying to note that her contributions to the program contained selections which please the average audience rather than those which tend to exhibit output of the modern school.

Mrs. Nance opened with Beethoven's "Moonlight Sonata," playing with superb tone. It was good to hear this seldom programmed work.

BEST AT CHOPIN
Her second group offered three popular Chopin numbers, "Fantasia Impromptu," "Nocturne in F Sharp," and "Etude in C Minor," to a grateful audience. Chopin is Mrs. Nance's best medium. She has a splendid feeling for the work of this romanticist.

Her third and closing group was made up of a nocturne by Schubert for left hand only. This is a work of rare beauty and calls upon the full resources of the pianist. It was well-played on this occasion.

Two pieces by Liszt followed, "Sonetto del Petrarca," and "Rhapsodie No. 6." The Liszt technical difficulties were easily surmounted by the artist, although at a couple of points memory troubles were detected.

LIGHT VOICE
George Rigg, young lyric baritone, displayed a light voice to

Seniors Swell Kitchen Fund With Luncheon

Clubhouse kitchen remodeling fund got off to a good start last Wednesday afternoon when the Senior Women's Club held a fried chicken luncheon and baked goods sale which netted them \$97.

All food for the affair was donated by members, with Mesdames Herman Frey and V. D. Benard contributing the chickens.

Next event slated by the club is a reciprocity, to be held Dec. 3 at the Woman's Clubhouse, 1422 Engracia Ave. The state president of the California Federation of Women's Clubs and many district and county officers will be on hand for the day.

'Stork Story' FROM TORRANCE MEMORIAL HOSPITAL

Six Torrance couples became parents of their first children this week.

New arrival to Mr. and Mrs. Arthur H. Selaif, 2524 Maricopa St., is daughter Janet Lynn, who was born at 7:07 a.m. Nov. 18. Father of the 6 lb. 13 oz. infant is a budget management analyst with the Civil Aeronautics Administration. Mr. and Mrs. Arthur J. Selaif are grandparents.

Burt Johnson, production engineer at Northrop Aircraft, and his wife, 17219 Atkinson Ave., are parents of 9 lb. 11 oz. Thomas Eugene, who arrived at 6:28 a.m. Nov. 17. Grandparents are Messrs. and Mesdames Eugene R. Kaar, Minneapolis, Minn., and A. E. Johnson, Los Angeles.

First arrival to Mr. and Mrs. R. G. Peterson, 2113 Border Ave., came in twos; they are parents of twins, Richard Gordon, 5 lbs., 1 oz., and Victoria Lynn, 5 lbs., 5/8 oz. Father is employed at American Rock wool, Messrs. and Mesdames M. A. Moore, North Caribaid, and J. Peterson, 1602 W. 223rd St., are grandparents.

James Irvin Stewart, 7 lbs. 8/2 oz., is the first born of Mrs. Helen Stewart, 2351 W. 203rd St., whose husband was recently discharged from the Navy. The son arrived at 6:31 p.m. Nov. 17, and is being welcomed by the maternal grandmother, Mrs. Gladys Helpman, 2351 W. 203rd St.

Mr. and Mrs. Eddie Pettyjohn, 504 Knob Hill, Redondo Beach, are parents of 7 lb. 9/2 oz. Judith Lynn, who arrived Nov. 18 at 3:45 p.m. Father is a storekeeper in the Navy and grandparents are Mr. and Mrs. C. Z. Eatherton and Mrs. De Anna of Redondo Beach; and Mr. Pettyjohn of Gardena.

Another Navyman, Bud Smalling, 8 lb. 2/2 oz. George Thomas, who was born at 3:01 a.m. Nov. 20. Mother and baby are making their home with her parents, Mr. and Mrs. W. T. Blackburn, 22417 S. Denker. Paternal grandparents are Mr. and Mrs. S. Smalling, 350 W. 230th St., Avalon Village.

Also on the list of new arrivals this week is an incubator tot, 5 lb. 1 oz. Paula Anne, daughter of Mr. and Mrs. Clarence G. Spear, 2410 Torrance Blvd. The baby girl, who has a 10 year old sister, Patricia Dee, was born at 12:02 a.m. Nov. 18. Father is employed at North American Aviation, and maternal grandparents are Mr. and Mrs. Henry L. Hilbers, Phoenix, Ariz.

Anita Louise, six year old daughter of Mr. and Mrs. Bill D. Tracy, 1583 W. 218th St., now has a baby brother, Steven Dale. The 5 1/2 lb. infant arrived Nov. 16 at 8:51 a.m. Father is a plumber with Mayberry Plumbing Co.; Mr. and Mrs. R. M. Tracy of Los Angeles and Mrs. Ruth Hughes of Seattle, Wash., are grandparents.

Anita Kathleen, 6 lbs. 3 oz., has joined Kenneth Duwayne to make a family of two for American Radiator and Standard employee Joseph W. McCann and his wife, 22028 S. Figueroa St. New addition arrived Nov. 14 at 7:59 a.m. Mrs. Willie Williams, Harbor City; and Mr. and Mrs. Playford McCann, Carnegie, Penn., are grandparents.

City Firemen Are Kidnapped

"Come as you are, or pay a fine" was the keynote early last Sunday morning as "off-duty" firemen were whisked away to a kidnap breakfast at the home of Captain and Mrs. Ivan Ketterling in Welteria.

Occasion was the first of many such plans toward comradely conviviality and fund-raising for the newly formed Ladies Auxiliary of the Torrance Fire Dept.

Chief and Mrs. J. J. Benner participated in the affair. Members of the department and their families who attended were the N. T. Whitneys, J. V. Agapitos, M. T. Langmans, W. C. Stoneckers, J. D. Warrens, J. C. Wassess, G. H. Blainiks, C. R. Flagg, D. G. Loys, S. A. Martins, J. V. Mielsons, D. V. Whites, E. F. Polstons, C. L. Robertson, L. Schneider, G. Price, and Mesdames E. K. Walker and Ida May Christian also attended.

A similar "surprise" is in store for the "A" shift in the near future, Mrs. Ketterling says and means chairman, said.

California Nurses Increase Dues, Study Nursing Needs

California State Nurses Association adopted an increase in dues by a six to one vote and also approved a monthly payment plan at a recent convention in Coronado, announced Helen Scott, president of District 21, Harbor Area Nurses Association, who attended the affair.

Dues have previously been paid on an annual basis alone. New structure calls for \$30 a year, an increase of \$5 from the state association and \$2 for the American Nurses Association.

The state Senate Interim Committee on Nurse Problems was praised in a resolution which mittie to assure improved nursing care to the community, the district president said.

In a companion resolution, the House of Delegates recommended a study by the American Nurses Association and the newly-formed National League for Nursing to determine the proper ratio of professional and non-professional nurses needed in order to safeguard the welfare of the patient and the health of the community.

All five nursing sections jointly recommended a program to inform the public of the roles of nurse members of the health team. This, the group felt, would promote better understanding of the various types of nurses, the qualifications, preparation, and specific functions of each, and thus aid the public in making a proper selection when faced with need for nursing service.

Convention, 47th annual meet of the Association, was a huge success, Helen Scott stated, and attendance of delegates, alternates and visitors was close to the 1000 mark.

Seventeen members canvassed in the Community Chest Drive, collecting \$275 for the area, which was more than their quota, it was announced during the meeting.

Following business reports, parents enjoyed two and a half hours of square dancing in the school gym under the direction of Mrs. Elizabeth Hoyes, teacher at Torrance High school.

A Christmas present will be presented by the students at the December meeting of the Association.

Kitchenware Shower Fetes Barbara Burns

Miniature kitchen utensils trimming a small tree on the coffee table told the theme of last Thursday afternoon's luncheon shower honoring Miss Barbara Burns, daughter of Mr. and Mrs. E. Robert Burns, 2324 Via Pinalo, who will wed Laurence A. Green, son of Mr. and Mrs. Russell H. Green of Palos Verdes on Dec. 5.

About 32 friends gathered at the home of Mrs. Miles W. Blaine, 652 Via del Monte, Palos Verdes, to honor the bride-to-be. Mrs. David Anderson shared hostess honors.

Continuing the kitchen theme, a Mexican basket filled with food staples, such as sugar, flour, and spices centered the buffet table. Hostesses were in kitchen aprons, and Miss Burns donned a Mexican hat trimmed with many housewives' indispensable, including measuring spoons and "chore boys."

Among guests invited to the affair were the following: Torrance folk: Mesdames Dean L. Sears, J. R. Klink, Grover C. Whyte, C. T. Rippy, Sr., J. B. Botton, Robert Deiminger, George L. Probert, and J. W. Post.

VITAMIN SOURCE
Dandelions are a valuable source of vitamins A and B.

Your Kitchen Counsellor

MARGIE EWEN Southern California Gas Company Home Service Representative

STUFFING FOR THE HOLIDAY BIRD
If you're an old hand at making a holiday bird, you may not need a recipe for the stuffing for the bird. But if you are new at the game, it's likely you'll want the directions.

Here are a few of the recipes that are often requested over our phones. Each one will make enough stuffing for a 4 to 5 pound roasting chicken. Increase three to four times for a 12 to 16 pound turkey.

SAVORY BREAD STUFFING
(A dry crumbly stuffing)
1/2 C. butter or margarine
1 small onion, finely chopped
1/2 C. coarse, dry bread crumbs
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. poultry seasoning or powdered sage

Heat butter on margarine in a large saucepan. Add onion and cook over low heat until almost tender. (Don't let it brown.) Stir in bread crumbs and seasonings and continue stirring over very low heat until lightly browned.

COLESLAW — Cook about a cup of finely sliced celery with the onion. Mushrooms — Cook 1 cup sliced mushrooms with the onion. **Mixed nuts** — Decrease bread about 1/2 cup. Lightly brown 1 to 1 1/2 cups chopped nuts in the butter before adding the bread. Walnuts, almonds, pecans, chestnuts, etc., may be used.

MOIST BREAD STUFFING
1 small onion, finely chopped
1/2 C. butter or margarine

Your Kitchen Counsellor

MARGIE EWEN Southern California Gas Company Home Service Representative

YEAST BREADS AND ROLLS ARE EASY TO MAKE
Yeast breads and rolls are easy to make with modern recipes. And there's nothing quite as tasteful as the tantalizing fragrance that wafts from the kitchen when they're baking.

Homemade breads and rolls are dandy for dressing up ordinary meals. They are fine for filling out meals that may be a bit on the skimpy side. And when you realize how easy they are to produce, you'll want to serve more and more of these fine home-baked specials.

REFRIGERATOR ROLLS
2 cakes compressed yeast
1/2 C. sugar
1/2 tsp. salt
2 eggs, well beaten
6 C. sifted flour (approx.)
4 Tbsp. salad oil

Scald milk and let cool until lukewarm. Crumble yeast in bowl and mix in about 1/2 C. of the milk. Stir to dissolve yeast. Add rest of milk, sugar, salt and beaten eggs. Stir in 3 C. of the sifted flour and beat until smooth. Add oil and beat with egg beater for 2 min. Continue adding flour until no more can be added easily. Thoroughly knead dough using just enough flour to keep dough from sticking. (Knead lightly with a rolling, rocking motion until surface of dough is smooth and satiny and small blisters are seen under the surface.) Put ball of dough

into a large bowl and lightly oil top. Cover with a clean cloth and let rise in a warm place (80° to 85°) until double in bulk. Punch down. Store in refrigerator until ready to use. (Dough will continue to rise until it has chilled. Punch down as needed to keep it from rising to much more than its bulk when stored.)

When ready to make rolls, cut off desired amount of dough and let stand at room temperature for 1 hr. Shape into rolls and put into oiled baking pans. Let rise until almost double in bulk. Bake at 400° for 15 to 20 min.

Notes: When properly stored, dough will keep in refrigerator for 5 to 7 days.

FRUITED OATMEAL BREAD
2 C. boiling water
1 C. rolled oats
2 compressed yeast cakes
1/2 C. sugar (brown or white)
1/2 C. lukewarm water
1/2 C. chopped dried fruit
6 C. sifted flour
1 Tbsp. salt
2 Tbsp. shortening or salad oil
1/2 C. chopped peanuts or walnuts

Four boiling water over rolled oats. Stir well and allow to cool until lukewarm. Crumble yeast into bowl. Add 4 Tbsp. of sugar and lukewarm water. Mix well. Add 1/2 C. of flour and let stand 10 min. Then add to rolled oats mixture with remaining sugar and rest of ingredients. Shape into ball and place in oiled bowl. Brush top lightly with salad oil. Cover with clean towel and let rise in warm place (80° to 85°) until double in bulk. Then knead down, shape into 2 loaves and place in 2 oiled loaf pans. Let rise until double in bulk. Bake at 350° for about 60 min.

MINCEMEAT

As traditional as Thanksgiving turkey at the American feast table is mince pie, but unlike the turkey, this dish has a decided British background.

As early as 1696, "shrid pye," or shredded pie, was a popular addition to the English Christmas feast. It symbolizes the gift of the Wise Men to the Christ-child, representing a compound of the choicest spices of the world.

With such a tang to tingle the taste buds, it is no wonder that Americans made mincemeat pie a part of their Thanksgiving as well as Christmas feasts. Easy-to-prepare mixes are available on all grocery shelves, but those who like to have the rewarding experience of making their own mincemeat can learn how from the following recipe, which contains

some of the oldest spices known to man.

2 lbs. lean beef
1 lb. suet
2 lbs. seeded raisins, cut in pieces
1/2 lbs. currants
7 cups finely chopped apples
1/4 lb. citron, finely sliced
2 lbs. brown sugar
2 teaspoons salt
1 cup molasses
1/4 quarts elder
1/2 cup beef stock
1 1/2 teaspoons cinnamon
1/2 teaspoons nutmeg or mace
1 1/2 teaspoons cloves
1 teaspoon allspice
3 tablespoons lemon juice
2 tablespoons angostura aromatic bitters

Wipe meat with cloth. Cover meat and suet with boiling water and simmer until tender, about 2 hours. Cool, and remove fat which forms on top. Drain and reserve stock. Chop meat and fat very fine and mix with apples. Combine meat and apple mixture with raisins, currants, citron, sugar, salt, molasses, Angostura, elder, beef stock, and suet. Bring slowly to boiling, stirring until sugar is dissolved, and then simmer about two hours, stirring occasionally. Add spices and cook 15 or 20 minutes. Stir in lemon juice. Pour at once into hot sterilized jars and seal immediately. Yield: About 4 1/2 quarts.

HOST DINNER GUESTS' Y NEEDS RUMMAGE

Dinner guests last Sunday at the home of Mr. and Mrs. Earl A. Miles, 2303 Andrea Ave., were her cousin and his wife, Mr. and Mrs. J. S. Brode, and her uncle, Howard S. Brode, of Santa Monica.

"YWCA needs rummage," said Mrs. Lee A. McCoy, ways and means chairman, in announcing a forthcoming sale, to be held Dec. 5 at 1405 1/2 Sartori Ave.

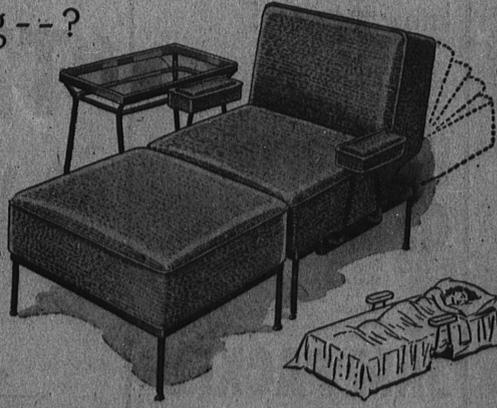
Selling hours will be from 10 a.m. to 4 p.m., Mrs. McCoy said. Anyone having rummage may bring it to the Y building, 2320 W. Carson, or call to have it picked up, she added.

'MOMS' TO MEET

Torrance Memorial Chapter, Gold Star Mothers of America, will hold their regular meeting Wednesday, Dec. 3, at the local American Legion hall, Mrs. William H. Erbe of Gardena will preside.

Company Coming -- ?

Here's the CHAIR-BED
You've Been Looking for!



for sitting comfort
for extra sleeping
for outright elegance
this one tops them all!

soft loungy comfort
in the deep coil springs
and luxurious foam rubber

It's Cheaper than you think!
both pieces

In choice of fabrics only \$89.50
Exclusively at ALPERTS . . . 2067 Torrance Blvd.

Just in time
for Thanksgiving dining

new contemporary dinette table
with smooth-rough glass top that
does not show finger marks—and
attractive but durable upholstered
chair. Complete set as
shown—only \$79.50

Stacking stools only \$6.95

visit our exciting new trend-
maker shop—you'll discover some
wonderful new furniture—and
many many gift ideas.

See our SPECIAL 3 Pe. Living Rm. Group complete only 169.50

Alpert's Trend-maker Furniture

2067 Torrance Blvd. Ph. 3574

SAVE THIS EASY WAY... for gifts,
insurance premiums, other year-end bills!

Join the 1953 BANK of AMERICA Christmas Club

NOW!

SAVE ANY AMOUNT... All accounts earn
2% interest. Membership open at any branch!

Member Federal Deposit Insurance Corporation

SAVE THIS EASY WAY... for gifts,
insurance premiums, other year-end bills!

Join the 1953 BANK of AMERICA Christmas Club

NOW!

SAVE ANY AMOUNT... All accounts earn
2% interest. Membership open at any branch!

Member Federal Deposit Insurance Corporation